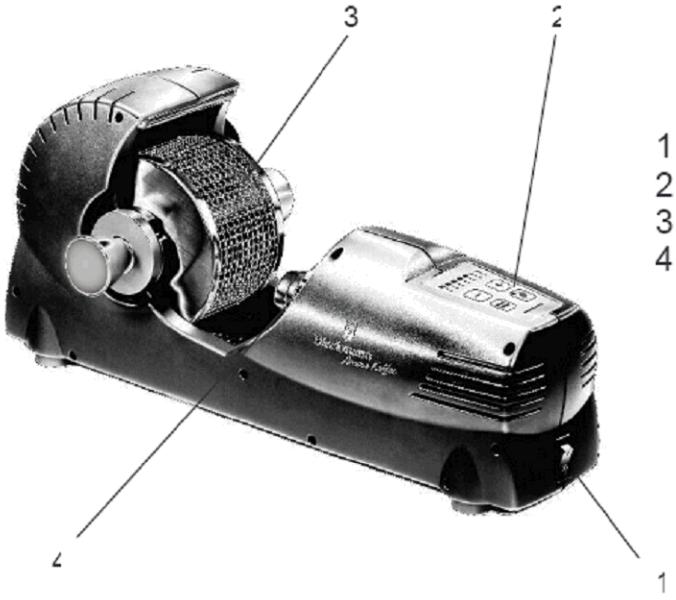
Operating Instructions & Safety Notes

CAUTION! **Please read this operating instruction manual thoroughly before using the machine for the first time and observe the safety notes on handling electrical apparatus!**



1 On/Off switch
2 Operating panel
3 Roasting drum
4 Hot air nozzle

Figure 1

TECHNICAL DATA

Power supply	220 - 240 V, AC/1 –50Hz
Rated power	2300 Watt
Temperature/Air volume	600°C / 650 l/minute
Power cable	150 cm
Weight of roaster	Approx. 2.5 kg
Coffee bean capacity	0.300 kg

General Safety Information
on Handling Electrical Apparatus

Dear Customer,

It is essential to observe the following safety information to prevent the risk of electric shocks, injuries and fire:

- Keep the operating instructions and safety information for future reference. If the machine is handed over to third parties, they must be handed over, too.
- Only use the machine for its intended purpose in accordance with the information in the operating instructions.
- The machine must be set down on a solid base.
- Before switching the machine on, please ensure that the mains power supply available complies to that specified on the rating plate. The power connection cables used with the machine, or their replacements, must not deviate from those specified by the manufacturer. Never handle the power plug with wet hands.
- Ensure that the power cable or extension cable used is not exposed to a risk of damage by being driven over, crushed, overextended, etc. Protect the cable from heat, oil and sharp edges. Any extension cables must have

the cross-section stipulated in the operating instructions and be splash proof. The connection must not lie in water.

- The connection cable must show no signs of wear. Any rough and sharp-edged items could damage the cable. A damaged cable must be replaced immediately.
- Only connect the power cable to the power socket when the machine is switched off.
- Only start the machine after filling with coffee and inserting the drum. If there is any doubt as to the operating condition of the machine, it must not be used. Pay particular attention to the correct position of the roasting drum and power cable.
- Large temperature fluctuations could lead to the development of condensation on conductive parts. Before starting the machine, wait until it has reached the ambient temperature.
- Only use original accessories and spare parts from the manufacturer.
- Never wear any jewellery or loose clothing which could be drawn into the machine by moving parts.
- Protect electrical apparatus from moisture and rain, never immerse in water. Never use the machine in damp environments or areas with high relative humidity.
- If used in the open-air, only use extension cables which have been approved and are fuse protected.

- Reaction times can be impaired after consuming alcohol, medication and drugs as well as through illness, fever and tiredness. Never use the electrical machine when in one of these conditions.
- Never leave the electrical machine unattended.
- Always keep the machine away from children. The machine may only be used by persons who have been instructed in its use or have a proven capability to use it and have received an explicit request to use it. The machine must not be operated by children or juveniles. Never insert hands or other material into the jet of hot air while the machine is operating.
- Prevent the motor coming to a standstill when a load is being applied.
- Never clean electrical apparatus with cloths etc. which have been dampened.
- Never use solvents, turpentine, petroleum ether, aggressive cleaning agents or similar agents. Before starting up, all the parts must be completely dry.
- Store the electrical machine in its original packing in a dry location or in closed cupboards out of the reach of children.
- Always disconnect the power plug when changing accessories, in the case of maintenance, during downtimes or work breaks and when carrying out adjustment work.
- Only allow repairs and power cable replacement to be performed in approved service centers!

General information

If you detect transport damage when unpacking the equipment, please inform the sales outlet immediately. Pay attention to the safety notes. The generally accepted safety and accident prevention regulations defined by the applicable legislative body must also be observed.

Transport

The machine must be switched off and secured prior to transport or movement to a new location. Protect the machine from water/rain. Do not store outdoors.

Connection to the power supply

The voltage provided at the power source for the machine must comply to that stipulated on the rating plate. Equipment complying to degree of protection 1 may only be connected to earthed power outlets. When used in damp proof rooms, the machine may only be connected to power sockets with a series connected FI safety switch. In case of doubt, consult a qualified electrician.

Use

Before using the machine, it must be checked in terms of proper condition and operational safety. Before starting up, ensure that the On/Off switch (1) is in its zero setting ("OFF") prior to connecting the power plug to the power socket.

Never use untreated, i.e. **normal original coffee beans**. These contain skins which peel off during roasting and may burn.

Before starting up for the first time

Some metal parts are lightly oiled to protect them from corrosion. Therefore, before roasting coffee for the first time, we recommend starting the roaster without any coffee in it and then stopping it after 30 seconds by pressing the Stop button (on the operating panel) (a cooling period of 3 minutes then begins). Following this, there is no smell of oil during roasting.

Operation

The person operating the machine must use it for its intended purpose. They must take the ambient conditions into account and pay attention to third-parties, particularly children and animals, when working with the machine.

Filling with coffee beans

To fill the machine, remove the roasting drum from the holder using both hands. This is done best by placing your thumbs at the top of the plastic housing at the sides, steadying yourself, then using the grips to press the drum towards the rear and lifting it up and out (see Figure 2).

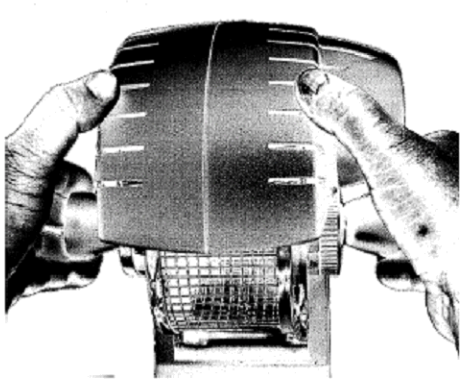


Figure 2

The light resistance encountered is normal because the gear is subjected to the force of the drive motor spring. After removing the drum, remove the coloured cover on the left side and fill the content of the portion bag (0.300 kg).

NOTE! **Never fill less coffee beans.**

Replace the side cover which was removed on the shaft and reinsert the roasting drum in the coffee roaster's holding mechanism.

NOTE! **The roasting process should always be performed at the same place.**

There should be sufficient light and a relatively constant room temperature. Suitable locations include sheltered balconies, patios and kitchens (underneath an active extractor hood!).

NOTE! **Please do not use the roaster in rooms with smoke detectors.**

Switch on the machine

Insert the plug in the power socket and switch the machine on.

Roasting

Before beginning the roasting process, use the + and – buttons to define the level of roasting to which the coffee should be subjected.

The Master Roaster provides **7 roasting programmes** (refer to the table). This enables coffee beans to be roasted according to individual tastes.

The roasting process is started by pressing the "**Start**" button. The process continues to run until the "**Knack**" button is pressed (refer to next paragraph).

Since it is not initially possible to define how long a roasting process will take due to the different levels of residual moisture in the coffee beans, this moisture must be removed from the coffee first of all. When this occurs, the beans crack audibly. After the coffee beans have distinctly cracked **4 to 5 times** in succession, press the "**Knack**" button so that the fully automatic, electronically controlled roasting process can start.

When the roasting process has finished, a cooling period of 3 minutes automatically begins, involving blowing with cold air. The roasting process is then complete.

Remove the coffee and store it in a cool place until required again.

Roasting programmes

Roasting level	Roasting result	Approx. roasting time, min. (without cooling time)
1 - 2	Mild coffee	9 - 10
3	Medium coffee	10 - 11
4 - 5	Strong coffee	11 - 12
6 - 7	Espresso	13 - 14

Safety

If the "**Knack**" button is not pressed within "**???**" minutes, the roasting process is automatically switched off, immediately, for safety reasons and a cooling period of 3 minutes is initiated. In addition, the roaster is equipped with an overheating protection feature in the hot air nozzle.

Each roasting process can be interrupted by pressing the "**Start/Stop**" button. A 3 minute cooling period is started following each interruption.

Cleaning

The machine may only be cleaned when it is in a cold state. Electrical apparatus must be disconnected from the mains power supply (plug disconnected) before cleaning. The roasting machine should only be cleaned with a cloth which is dry or has been fully wrung out, or a brush; never hold under water.

The roasting drum can be cleaned in a dishwasher.

Maintenance

The machine is maintenance-free with regard to operation.

Repairs may only be carried out by approved service centers or specialists in the branch who are familiar with all the relevant safety regulations.

CAUTION! **Non-compliance results in loss of rights to claims under the terms of guarantee!**

Faults

If the machine does not start, check that the power plug is properly connected to the power socket.

If a fault occurs during operation, switch the machine off and contact the manufacturer.

Disposal

Dispose of the machine according to the applicable environmental laws.

Accessories and spare parts

Only original accessories and spare parts approved by the manufacturer may be used. Only these parts bear the guarantee that machine will operate safely and reliably.

CAUTION! **Non-compliance results in loss of rights to claims under the terms of guarantee!**

GUARANTEE

24 months from date of purchase

The roasting machine purchased was manufactured with the greatest of care and monitored at all stages of production.

If, despite this, deficiencies or faults occur during the period of guarantee, the defect machines can be returned to the service address specified below. You will then receive a new or repaired machine, as decided on by us, free of charge.

The guarantee is not applicable in the case of damage caused by accidents, incorrect handling or Acts of God. The guarantee is deemed annulled when it is determined that the machine has been interfered with by unauthorised persons.

When a machine is returned to us for repair, please ensure that it is suitably packed since we cannot be considered liable for damage caused during transport.